



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Sandra J. Rotar
Health Operations Administrator

Health Department

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food Reinspection #1

GMRI, INC.
THE OLIVE GARDEN ITALIAN RESTAURANT #1443
8531 W BROWN DEER RD
MILWAUKEE, WI

8/3/2016

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$125.00

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
CDC Risk Violation(s):	0	

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
3-501.16	A) Salad bar prep tomatos at 54F and black olives at 48F. B) To go salad cooler internal thermometer read 50F verified temperature 42.5F Potentially hazardous food must be held cold at 41 degrees or below.	8/17/2016
4-501.112	Warewash guage readings for wash cycle were between 120-130F, rinse guage between 180-190F and pressure guage was >25psi. Temperatures did not reach 160F after 4 runs. The temperature for mechanical hot water sanitizing equipment must be below 194 degrees and above 165 degrees for stationary rack, single temperature machines or 180 degrees for all other machines.	8/17/2016

Good Practice Violation(s): 2

Total Violations: 2

Notes:



City of Milwaukee

Health Department

Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Sandra J. Rotar
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Warewash tested at 163.0F and 160.6F. Hot water sanitizing should be >180F. PSI >25.
Salad to go cooler internal thermometer reading >60F verified at 63.6F salads were moved to walk-in.
Service requests have been entered 8/3/16

On 8/3/2016, I served these orders upon GMRI, INC. by leaving this report with

Inspector Signature (Inspector ID:114)

Operator Signature